FRYERS

1VK45 SERIES
FREE STANDING GAS FRYER

Find this product at:
Central RESTAURANT PRODUCTS
1-866-285-1252

Model 1VK45C

ENERGY STAR

1VK45A: Solid state analog knob control behind the door. Accurate temperature control 200° to 390°F. User selectable fat melt modes. Electronic ignition.

1VK45D: Accurate temperature control 200-390°F with digital display. Fast recovery. Cook with compensating time or actual time. Electronic ignition. Digital temperatures: Fahrenheit or Celsius. Three melt modes. Two count-down timers. Auto boil-out mode.

1VK45C: Programmable computer controls with digital character display. 10 menu timers display product name and cook times. Offline programming of menu items uploaded through USB interface, software included. Accurate temperature control 200-390°F with digital display. Fast recovery. Cook with compensating time or actual time. Electronic ignition. Digital temperatures: Fahrenheit or Celsius. Three melt modes.

SPECIFICATIONS

45 - 50 lbs. capacity free standing gas fryer, Vulcan-Hart Model No. (1VK45A) (1VK45D) (1VK45C). 70,000 BTU/hr. input. Stainless steel cabinet. Set of four 6" adjustable casters (2 locking). Stainless steel fry tank with FivePass™ heat transfer system yielding 66% cooking and 78% thermal efficiency and "V" shaped cold zone. SoftStart™ ignition system using 35,000 BTU/hr. to extend oil life during start up. Idle rate of 4,251 BTU/hr. to maintain cooking temperature. 1¼" full port ball type drain valve. Twin fry baskets with plastic coated handles. Solid state analog knob control, digital, or programmable computer control systems all standard with electronic matchless ignition. Tank brush and clean-out rod included.

Overall dimensions:
15½"w x 34⅜"d x 47⅛"h. Working height 36¼".

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- ☐ Natural Gas.
- ☐ Propane Gas.

SPECIFY ALTITUDE

The 1VK45 Series fryer does not require any special adjustments for varying altitudes ranging from 0 - 10,000 feet for either Natural or Propane gas.

STANDARD FEATURES

- ■ 70,000 BTU/hr. input.
- ■ Maintains idle temperature setting with only 4,251 BTU/hr. to save energy.
- ■ Energy saving SoftStart™ ignition system extends oil life while requiring lower BTU's.
- ■ Energy efficient FivePass™ heat transfer system yielding 66% cooking and 78% thermal efficiency.
- ■ Stainless steel fry tank, 45 - 50 lb. capacity. Includes 10 year limited tank warranty.
- ■ 1¼" full port ball type drain valve.
- ■ Stainless steel cabinet.
- ■ Set of four 6" adjustable (2 locking) casters.
- ■ Twin fry baskets with plastic coated handles.
- ■ Hi-limit shut-off.
- ■ Electronic matchless ignition.
- ■ Tank brush and clean-out rod.
- ■ One year limited parts and labor warranty.

ACCESSORIES

- ☐ FRYMATE-VX15 add-on frymate.
- ☐ Stainless steel tank cover – doubles as a work surface top.
- ☐ Connecting Kit(s) – Connects two fryers together (brackets, grease strip and hardware included).
- ☐ Single large basket – 13"w x 13¼"d x 5½"h.
- ☐ Set of twin baskets – 6½"w x 13¼"d x 6"h.
- ☐ ¾" Flexible gas hose with quick disconnect.
- ☐ 10" high stainless steel removable splash guard.

OPTIONS

- ☐ Second year extended limited parts and labor warranty

VULCAN
a division of ITW Food Equipment Group LLC
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

VK KLEENSCREEN *PLUS*® FILTRATION SYSTEM
BUILT-IN FILTER SYSTEM FOR 2VKF, 3VKF & 4VKF FRYERS

Model 2VK45CF

SPECIFICATIONS

Built-in filter system, Vulcan-Hart Model No. (# of fryers 2, 3, 4) VK (45, 65, 85) (control type A, D, or C) F (add suffix-F to fryer battery model No., i.e. 2VK45DF). Filter system accommodates maximum of four cabinets. Filter vessel constructed of drawn (seamless) 18 gauge series stainless steel. The 2VK45F filter pan weighs only 12.2 lbs. and the filter pan for the 2VK65 & VK85F weighs only 20.5 lbs. ⅓ H.P. motor/pump circulates hot frying compound at the rate of 8 gallons per minute, activated by a one touch push button switch. System provided standard with paperless stainless steel mesh filter screen. Optional KleenScreen *PLUS*® envelopes filter out particulate down to .5 microns (trial package included). Standard equipment comes on casters, has a tank brush, and clean-out rod. Hands free oil return line connection. Drain valve interlock switch turns fryer's burners off when drain valve is opened. Requires 120 volt, 60 Hz, 1 phase power supply.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- ☐ Natural Gas
- ☐ Propane Gas

SPECIFY ALTITUDE

The VK Series fryer does not require any special adjustments for varying altitudes ranging from 0 - 10,000 feet for either Natural or Propane gas.

STANDARD FEATURES

- ■ Filter system accommodates maximum of four fryer cabinets.
- ■ Boil Out ByPass™ easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/ pump.
- ■ Drain valve interlock switch – turns off gas burners automatically when draining oil.
- ■ 6" Casters adjustable – 2 locking, 2 non-locking.
- ■ Drawn (seamless) 18 gauge stainless steel filter pan. 70 lbs. frying compound capacity on VK45F, 110 lbs. capacity on VK65 & VK85F.
- ■ Paperless stainless steel filter screen filters from 2 sides filter area = 270 square inches. Micro Filtration Fabric Envelope filters out particulate down to .5 microns.
- ■ ⅓ H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- ■ One touch push button switch to engage pump and motor.
- ■ Tank brush and clean-out rod.
- ■ 120 volt, 60 Hz, 1 phase (NEMA 5-15P).
- ■ One year limited parts and labor warranty.
- ■ 10 year fry tank limited warranty.
- ■ 6' High Temperature Discard Hose.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Stainless steel tank cover – doubles as a work surface top.
- ☐ Micro-Filtration Fabric Envelopes – 6 filters/per package.
- ☐ "Add-On" Frymate™ – VX15 or VX21S.
- ☐ Rear oil reclamation discard connection (Factory Installed).
- ☐ VK45F – Twin Basket Lifts (Factory Installed).
- ☐ VK65F & VK85F – Single and Twin Basket Lifts (Factory Installed).
- ☐ Prison Security Package (Factory Installed).
- ☐ Flexible gas hose with quick disconnect.

OPTIONS

- ☐ Second year extended limited parts and labor warranty.

REFERENCE MATERIALS

- ■ See 1VK45 Spec Sheet F32999.
- ■ See 1VK65 Spec Sheet F45366.
- ■ See 1VK85 Spec Sheet F45367.
- ■ See 1VKF Spec Sheet F45368 for single unit KleenScreen *PLUS*®.

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Central Restaurant Products

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F R Y E R S

VK KLEENSCREEN *PLUS*® FILTRATION SYSTEM
BUILT-IN FILTER SYSTEM FOR 2VKF, 3VKF & 4VKF FRYERS

INSTALLATION INSTRUCTIONS

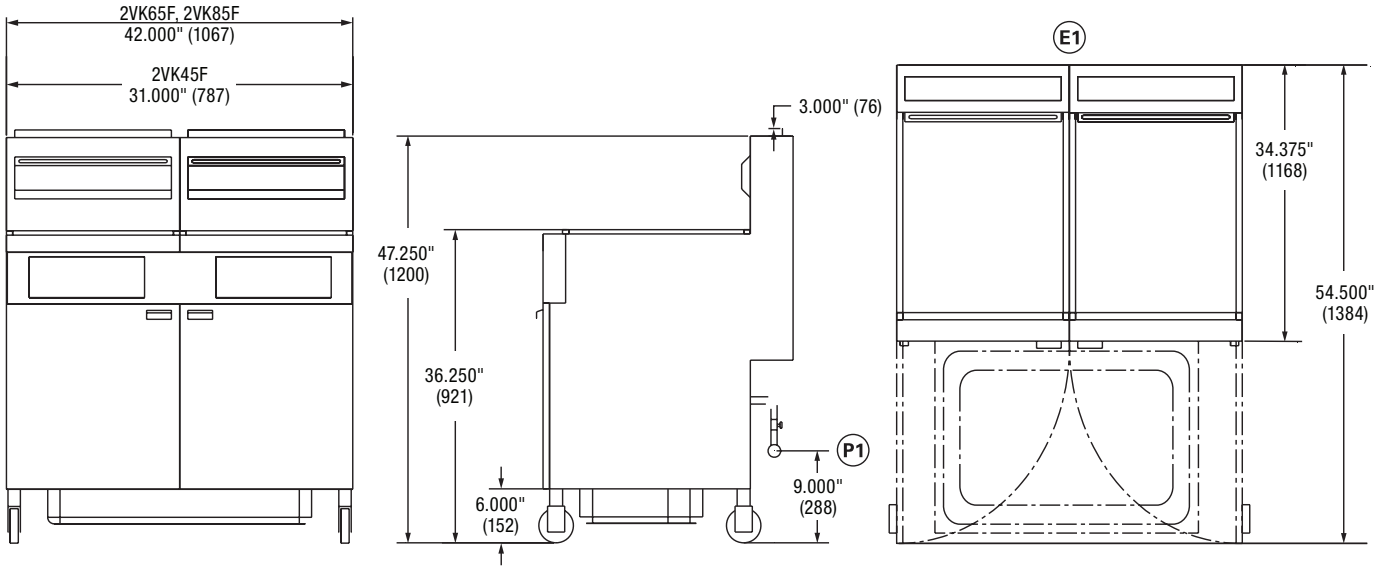
1. A combination valve with pressure regulator is provided with this unit.
   - Natural Gas 4.0" (102 mm) W.C.
   - Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
5. This appliance is manufactured for commercial installation only and is not intended for home use.

Service Connections:

(P1) 1¼" (32 mm) NPT common rear gas connection.

(E1) 120 volt, 60 Hz, 1 phase electrical connection (NEMA 5-15P).

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



Views
Front, Side and Top
2VK45F, 2VK65F, 2VK85F,

Model	Filter Pan Capacity	Filter Area / Fabric Envelope	Motor	Pump	Electric Amps	Electric Power	Battery Dimensions (Widths)		
							2 Fryers	3 Fryers	4 Fryers
VK45F	70 lbs.	270 sq. in 350 sq. in	⅓ HP 1750 RPM	8 Gal/Min	115V 5.0A	115V 60Hz 1Ph	31"	46½"	62"
VK65F	110 lbs.	270 sq. in 350 sq. in	⅓ HP 1750 RPM	8 Gal/Min	115V 5.0A	115V 60Hz 1Ph	42"	63"	84"
VK85F									

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